

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Source Point	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number NFRY-9DSTZZ	Date 6-Sep-2023
Address 800 Cheshire Rd		City/State/Zip Code Delaware OH 43015	
License holder Source Point	Inspection Time 120	Travel Time 0	Category/Descriptive Non-Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Standard/Critical Control Point		Follow up date (if required)	Water sample date/result (if required)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN**=In Compliance **OUT**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Supervision			Time/Temperature Controlled for Safety Food (TCS food)		
1	IN	Person in charge present, demonstrates knowledge, and performs duties	21	IN	Proper hot holding temperatures
2	IN	Certified Food Protection Manager	22	OUT	Proper cold holding temperatures
Employee Health			23	IN	Proper date marking and disposition
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	N/A	Time as a public health control: procedures & records
4	IN	Proper use of restriction and exclusion	Consumer Advisory		
5	IN	Procedures for responding to vomiting and diarrheal events	25	N/A	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations		
6	IN	Proper eating, tasting, drinking, or tobacco use	26	N/A	Pasteurized foods used; prohibited foods not offered
7	IN	No discharge from eyes, nose, and mouth	Chemical		
Preventing Contamination by Hands			27	N/A	Food additives: approved and properly used
8	IN	Hands clean and properly washed	28	IN	Toxic substances properly identified, stored, used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures		
10	IN	Adequate handwashing facilities supplied & accessible	29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30	N/A	Special Requirements: Fresh Juice Production
11	IN	Food obtained from approved source	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
12	N/O	Food received at proper temperature	32	N/A	Special Requirements: Custom Processing
13	IN	Food in good condition, safe, and unadulterated	33	N/A	Special Requirements: Bulk Water Machine Criteria
14	N/A	Required records available: shellstock tags, parasite destruction	34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35	IN	Critical Control Point Inspection
15	IN	Food separated and protected	36	N/A	Process Review
16	IN	Food-contact surfaces: cleaned and sanitized	37	N/A	Variance
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public Health Interventions are control measures to prevent foodborne illness or injury.		
Time/Temperature Controlled for Safety Food (TCS food)					
18	N/O	Proper cooking time and temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	IN	Proper cooling time and temperatures			

HEA 5302A Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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GOOD RETAIL PRACTICES					
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN =In Compliance OUT =Out of Compliance N/O =Not Observed N/A =Not Applicable					
Safe Food and Water			Utensils, Equipment and Vending		
38	N/A	Pasteurized eggs used where required	54	IN	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	IN	Water and ice from approved source	55	OUT	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	IN	Non-food contact surfaces clean
40	IN	Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41	N/O	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	IN	Approved thawing methods used	58	IN	Plumbing installed; proper backflow devices
43	IN	Thermometers provided and accurate	59	OUT	Sewage and waste water properly disposed
Food Identification			60	IN	Toilet facilities: properly constructed, supplied, cleaned
44	IN	Food properly labeled; original container	61	IN	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	IN	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	IN	Insects, rodents, and animals not present/outer openings protected	63	IN	Adequate ventilation and lighting; designated areas used
46	IN	Contamination prevented during food preparation, storage & display	64	N/A	Existing Equipment and Facilities
47	IN	Personal cleanliness	Administrative		
48	IN	Wiping cloths: properly used and stored	65	N/A	901:3-4 OAC
49	IN	Washing fruits and vegetables	Administrative		
Proper Use of Utensils			66	IN	3701-21 OAC
50	IN	In-use utensils: properly stored			
51	OUT	Utensils, equipment and linens: properly stored, dried, handled			
52	IN	Single-use/single-service articles: properly stored, used			
53	IN	Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL					
Item No.	Code Section	Priority Level	Comment	COS	R
22	3717-1-03.4(F)(1)(b)	C	Observations: TCS foods not being cold held at the proper temperature. SPINACH IN BACK LEFT CORNER OF SALAD BAR-SERVICE WINDOW OBSERVED AT 44-45 DEGREES FAHRENHEIT WITH DATE MARK OF 9.5.23	X	
51	3717-1-04.8(E)(1)	NC	Observations: Improper storage of cleaned equipment, utensils, and laundered linens. SILVERWARE STORED ON STAINLESS STORAGE TABLE OBSERVED WITH WAREWASHING WATER BELOW SILVERWARE CADDIES STORAGE *SILVERWARE RAN THROUGH DISH & STORAGE COUNTER CLEANED*	X	
55	3717-1-04.2(H)(2)	NC	Observations: Irreversible registering temperature indicator not readily accessible for hot water mechanical warewashing operations. METHOD TO VERIFY HOT WATER SANITIZATION OF DISH MACHINE UNABLE TO BE LOCATED TODAY		
59	3717-1-05.3(C)	C	Observations: Direct connection between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. AIR BREAK OBSERVED AT ICE MACHINE DRAINAGE TO FLOOR DRAIN WITH FUNNEL. PROVIDE AIR GAP*		X

Notes: 1. Discussed ensuring temperature monitoring during meals on wheels packaging and ensuring foods are properly chilled below 41 degrees Fahrenheit within 4 hours or removing from temperature control.

2. Facility was guided to temperature monitor large tubs of products when combining properly cooled products (several pans/trays) to large container as today it was believed when combining previously cooled pans/trays at room temperature to large tub that temperature may have slightly risen above 41 degrees Fahrenheit

3. Facility observed temperature monitoring cooling process, thank you.

4. Facility states a new deli-salad bar cold well may be installed. Ensure commercial equipment and it was also discussed to verify temperatures of new equipment to verify air temperatures well below 41 degrees Fahrenheit to ensure internal food temperatures can be maintained at-below 41 degrees Fahrenheit.

Comments related to the Critical Control Point Inspection (Item 35) are listed below. Note: Positive observations are indicated by the element number and the letter P.

VI - TCS Food : TCS foods were not being held at the proper temperature.

Person in Charge emailed to site representative	Date 6-Sep-2023
Sanitarian Karie Sanders	Licensors Delaware Public Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)